



## ASSAGGI

<i>Ostriche Naturale / Veneziana</i>	5ea
Oysters natural with lemon or pickled cucumber, salmon roe.	
<i>Olive Marinate</i>	10
Mixed Italian olives marinated in chilli, garlic, thyme, rosemary.	
<i>Caprino</i>	19
Woodside goats curd, pane carasau, truffle honey.	
<i>Arancini Al Funghi</i>	16
Acquerello rice, mushrooms, truffle, parmesan.	
<i>Affettati e Grissini</i>	28
Mortadella, capocollo, inferno salami, hand-rolled grissini.	

## PRIMI PIATTI

<i>Carpaccio di Manzo</i>	29
Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.	
<i>Fiori di Zucchini</i>	26
Zucchini flowers, ricotta, pecorino, pickled treviso, basil pesto.	
<i>Crudo di Tonno</i>	30
Pepper seared yellowfin tuna, charred eggplant, preserved lemon, horseradish.	
<i>Sardine</i>	28
Sardines, lemon butter, pickled kohlrabi, Sicilian salsa.	
<i>Burrata</i>	28
San Daniele prosciutto, burrata, broad beans, schiacciata.	

## PASTE E RISOTTO

<i>Ravioli</i>	30	40
Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.		
<i>Gnocchi</i>	30	40
Potato gnocchi, braised goat, stinging nettles, goats curd, gremolata.		
<i>Spaghettoni alle Vongole</i>	29	39
Long thin pasta, vongole, garlic, chilli, bottarga.		
<i>Risotto</i>	28	38
Aged Acquerello rice, saffron, semi dried tomatoes, stracciatella, basil oil.		
<i>Tagliolini al nero</i>	35	45
Squid ink infused long flat pasta, Moreton Bay bugs, cherry tomatoes, basil, lemon oil.		

GF pasta available - All pastas are made fresh daily in house.



## DALLA GRIGLIA

### WOOD FIRE GRILL

<i>Gamberi alla Siciliana</i>	46
Mooloolaba king prawns, tomato & caperberry salsa, herb breadcrumbs.	
<i>Agnello</i>	44
Great Southern lamb rump, eggplant, capsicum, salsa verde.	
<i>Filetto di Manzo</i>	46
Riverina Angus eye fillet, Jerusalem artichokes, zucchini, cavolo nero, veal sauce.	

## SECONDI PIATTI

<i>Polletto</i>	42
Butterflied spatchcock, pancetta, potato, char-grilled lemon, rosemary.	
<i>Dentice</i>	44
Snapper, tomato confit, broad beans, peas, asparagus, white beans, nduja.	
<i>Guancia di Maiale</i>	42
Byron Bay Berkshire pork cheek, mandarin, roasted onion, garlic, almonds, mustard.	

## CONTORNI E INSALATE

<i>Insalata Lattughino</i>	12
Salad of baby cos, pickled onions, mint, dill, mustard dressing.	
<i>Insalata di Rucola</i>	12
Salad of rocket, radicchio, pear, walnuts, parmesan, white balsamic, extra virgin olive oil.	
<i>Caprese</i>	16
Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	
<i>Broccolini</i>	14
Broccolini, capsicum trapanese	
<i>Patate Arrosto</i>	12
Baby potatoes, onion, pancetta.	

Head Chef - Will Cowper.